In one case, however, in the house of
/115 cont./
596 Ezequiel Calliumbo, there were three married sons, besides three unmarried ones, all of whom cultivate the fields together. Ezequiel, who is about 60 years old, had ten children, of whom six sons are still living. The oldest son has three children, two of whom have died, the second eldest has four children, two of whom have died, and both the children of the third eldest are dead.

342 The normal houses (yat) are rectangular houses with a hip roof and, depending on their size, are divided into "large houses" (hatwála) and "small houses" (yatléčkwe) (Ills. 158 and 159 /see pp. 270 and 271/). In accordance with its use the dwelling house specifically is called ǒpyat (ǒp = to live). The dimensions of the small houses vary between five to ten meters in length and
[345] three to five meters in width. The largest houses are up to 15 meters long and seven meters wide. These are primarily the
342 festival houses. As dwellings they differ from the small ones,
407 which represent by far the greatest proportion of all houses, not
249 only by their /116/ size, but above all by the fact that they have
352 the sugar mill (lapíče) /"Trapiche" (Sp.) in the glossary, p. 250/, which is a feature of every house, in their interior. As a rule it stands in front of the house or a little to one side of it, normally covered with quantities of expressed sugar-cane stalks hung over it
343 to dry. Besides the sugar mill, a small menstruation hut (dúyat)
342 is required for any house to be complete; it may be absent only if the family erects a small field-hut (ẽyatwá) in the middle of the field for a harvest period. In this case the women of the family living there go into the dúyat of another house. In no case may
[341] they remain in the dwelling during this period. The field hut and the small menstruation-hut are rectangular gable-roof houses in construction and, with the exception of the gable roof, of the same construction as the normal hip-roofed houses.

342 Every house has an annex (škídnyeyát) or at least a com-
273 partment for storing the chicha trough (kánoe). This trough is the
251 most important accessory of a Paez house, next to the sugar mill (Ill. 165 /see p. 273/).

/116 cont./

343 In addition to these dwellings only a few houses have
[574] separate buildings, such as, for example, one or, if need be,
[513] two storehouses or a small house (yatléčkwe) in which friends
and neighbors sleep when they help the owner for days for the
• 251 joint work of expressing sugar cane or for the harvest. In the
343 storehouse (kotyāvyat: literally "maize storehouse") only maize
[262] and beans are stored, not wheat or garden produce. Fruit, yuca,
potatoes, and arracacha are not kept on hand or stored at all,
but always merely fetched as needed and eaten immediately.
Wheat is tied in bundles below the ears on stalks about 20 centi-
meters long and hung up under the roof above the fire. Maize
and beans may be kept up to two years in the storehouse. For
this purpose horizontal cross-sticks are fastened in it, over
which the ears are hung, and racks consisting of maize stalks
[425] laid close together are constructed for the beans. These racks,
too, are hung up, if possible, or at least are fastened quite
high above the floor so that the mice (úńsa) cannot get to them.
[231] In addition, a cat (miš) is shut up in the storehouse, if one is
available. Stalls for the livestock are unknown.

34 In the middle of the village of Calderas, on community
land, stand the church (iglésia), the community house (kabūldeyát),
and the six festival houses of the six largest families (Ill. 147
/see p. 264 /). In their construction, they are likewise hip-
roofed houses, but their walls are built in the manner of the
colonists' houses, /117/ out of vertical posts, on the inside and
outside of which bamboo poles or straight branches are tied
horizontally. To strengthen the posts the interstices are filled
with earth, clay, and, in the lower part, also with stones. The
filling is spread smoothly and the wall whitewashed inside and
[373] out. Whereas light enters the other houses through the door and
the not very tightly sealed walls made of maize stalks placed side
by side, light can enter the above-mentioned houses consisting of
solid walls only through the relatively small door and the opening
of the roof ridge, which makes the interior rather dark.

/120 cont./

the simplest possible form. Three rocks provide the lateral support or stand for the pots, of which there are two at most, a metal one, usually of aluminum, and an earthen one. Very poor families have only one earthen pot, which is relatively cheap to buy. The earthen pot cannot be hung up; it is set between the three fire-stones in such a way that it cannot tip over, whereas the aluminum pot is hung by its handle on a soot-covered, angled stick that hangs down from the ridge (Ill. 166 /see p. 273/). Above the fire area there hangs a frame made of maize canes and about one square meter in size, on which household utensils and, above all, the rock salt for salting food are stored, airy and dry. Tables, chairs, or stools of any kind are unknown. One generally sits on the hairy side of an untanned and hence board-stiff cowhide, on which one also /121/ sleeps, or one sits on a beam, a block of wood, or a stone. Paez who have seen house furnishings in Inzá or in the dwellings of white colonists have sometimes built for themselves as a bed a sort of bench 30-50 centimeters high, consisting of sticks or reeds laid side by side. For sleeping the customary cowhide is spread on it. These sleeping benches are not used for sitting.

The nights in Calderas are generally quite cool, and the light construction of the walls with cracks between the individual maize stalks does not in any way prevent the cold wind from coming in. In a few houses, near the sleeping area, I saw the walls sealed by means of expressed sugar-cane piled up horizontally. For sleeping, the members of the family lie down in a circle around the fire area, where the fire must be kept going all through the night. This, like all housework, is the task of the woman, who must gather sufficient fuel beforehand and get up every two hours during the night to stir up the fire. Furthermore, she must get up an hour earlier in the morning in order to have the first meal, which is eaten around five o'clock, sometimes even at four o'clock, prepared on time. In spite of this, the men think that they are the ones who do the hardest work and that basically they are the only ones in the village who really work.

/131 cont./

243 other hand by means of the semicircularly curved sickle. In case
[251] the wheat is not sold immediately, the bundles of ears are tied together and stored under the house roof, above the fire area. Whereas the kernels are shelled off the maize ears by hand by the
[237] women as needed, the wheat is threshed. For this purpose a cowhide is put on the floor, a bundle of wheat ears is held securely on the hide with one hand, and with the other hand the ears are beaten with a club until the grains are removed.

244 The other produce used in the diet is planted in the house garden, which likewise is used every year as long as the house is occupied. The yield is generally good because the Paez have learned from the colonists the importance of regular fertilization. Each harvested plot is carefully dug up again with the spade and strewed with the refuse from the house and the collected manure of the cows and horses. Human excrement is not used; it is "too ugly," Everyday, in addition, the kitchen refuse (maize and bean husks, banana peels, arracacha and yuca scraps), as well as the excrement /132/ of the guinea pigs (fits) kept in the kitchen, is scattered in the garden and tossed on the vegetable plots.

The most important garden plant is white cabbage (kólis). The women buy the small plants from a woman in the village who raises them from seed. The planting time is March, when the rainy season begins. Potatoes (ká'ka) are seldom planted. They are very small, have a yellow flesh, and are of poor quality. Sowing time is whenever one wishes. The men make a small hole with the digging stick and put one or two small potatoes in it and carefully cover up the hole again. After a month one can already hill them with the hands, and after four months, harvest them. To do this, the entire family digs them out with their
[821] hands. Arracacha (ā's) may likewise be planted throughout the year, but yields the best harvest if it is planted with the full moon. In harvesting it a digging stick is used. Yuca (ānya) is seldom eaten, for the climate is too cold to grow it in Calderas. In the lower villages the ripening period is two years.

245 A very important crop that plays a great role in the diet
[262] of the Paez is the banana, which was not native to America originally (Schweinfurt, pp. 504 f.). Two large groups are

/332 cont./

476 From the data on the mingas in the three parcialidades,
184 we see that on the whole they have similar rules. But in Mosoco there is already a modified procedure, both in the rewards and in the form of the work. In San Andrés, Calderas, and Lame, a minga is relatively cheaper than paying wages, since they actually buy only salt and coca, when they do not cultivate it on their own fincas.

Communal tasks

476 Among the Páez there is another type of co-operative labor
651 different from the system of the mingas. It might be called communal work, and it pertains basically to the execution of tasks for the common welfare, such as, for example, the construction and maintenance of the roads, bridges, public buildings (schools, church, rectory, house of the cabildo) and the cultivation of the clearing of the saint.

To this end, the cabildo calls upon all the able-bodied men in the parcialidad, who come supplied with their respective rations of coca and work tools.

The execution of the works of communal interest is a duty of every member of the parcialidad, and anyone who refuses to lend his aid is punished by the cabildo and often taken before the Colombian authorities. The greater or lesser effectiveness of this obligation naturally depends on the moral authority of the members of the cabildo and, above all, of the Capitán of the parcialidad. In many parcialidades, the members openly refuse to give their share of labor, and in such cases the roads and public buildings are in precarious condition.

/333/

Foresight and storage

487 In all of the native dwellings there are frames plaited with
353 rods and vines above the hearth and also at what we might call
● 251 the open ceiling. The ones of the fireplace are suspended, while the others rest on the braces or crosspieces that give strength to the walls of the house. This already clearly indicates to us that the natives have foresight. On these frames there are ears of maize tied by their own husks, bundles of wheat, and

/333 cont./

417 bags full of frijoles, which are also suspended from the wall
353 posts. This is also where the grains (lumps) of salt are kept.
251 The amounts kept for the months of scarcity are not sufficient, but there are other comestibles that help them: domestic ani-
[244] mals, cabbages, onions, sugar cane, and coca. In Lame and Mosoco they cultivate a plant which they call ijuca de pijao. It
[464] is an edible discoria /Dioscorea/. We have also seen that want is avoided by going to work as laborers on the fincas of the "whites."

[263] Meat is also kept on the frame above the hearth. They utilize the smoke to preserve it. Salt is not used for this purpose.

251 In the parcialidades of Mosoco, Vitoncó, and San José, where large quantities of wheat are planted, one frequently finds under the eaves of thatched houses bundles of wheat that remain hanging for several months. In this way they preserve it from the attacks of small rodents, and the grain is of excellent quality because it dries out thoroughly.

261 During times of scarcity, the natives do not seek solace in
273 religion. Actually, their defense is in the sale of their own work-
276 ing capacity for a small daily wage, a few eggs of coca, and
[771] food. It should be noted that guarapo and coca are splendid
[464] sedatives against the pangs of hunger. It is curious that one of the
[465] most noted religious fiestas of Calderas is held precisely during a time of scarcity. Large quantities of guarapo are consumed for nearly a month.

Provision of water and firewood

312 In Tierradentro the rainfall is relatively high. As a result, water abounds in small and /334/ large watercourses. This geographical factor leads the natives to bring the water close to their homes by means of a system of drainage ditches that are true engineering works. The distances that have to be faced or the accidents of the terrain make no difference. When necessary,
[777] they use bamboo tubes as artificial channels. This system has been adopted by the "whites" and even by the towns. Since the high parts on both margins of the Paez River are bare of vegetation,

6: Bernal Villa - -102 E-5 (1952-1953) 1954 SC15 Paez SC15

Tierradentro VIII: Dwelling in El Cuartel (Vitoncó). Note the pigs in front, the manner of storing wheat beneath the eaves of the house, and the supply of firewood.

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?:Hernández de Alba E-54(no date) 1948 SC15 Paez SC15
Moguez

SUBSISTENCE ACTIVITIES

241 **Farming.**—The main subsistence of these tribes was and still is based on the cultivation of potatoes, which grow in great quantities in the higher portions of the territory known as Tierradentro, and maize, which is acclimated to the temperate and cold zones. There are three varieties of maize: sweet, soft, and hard. Additional crops were and are yuca or manioc, sweet potatoes, auyamas, ullucos, purutos, frijoles, arracacha, and various other vegetables, and a variety of fruits, including bananas, guayavas, avocados, papayas, [178] pineapples, and passion fruit. Today the *Páez* and *Moguez* are be- [433] ginning to grow wheat, coffee, which is an important item in their [273] economy, and sugarcane, from which is made a coarse sugar and molasses for their fermented drink, guarapo.

241 The men and women of each family generally cultivate the family 476 plot, but for large-scale maize or coffee planting, and for cultivation of the lands of the Church or saint, they work communally, and have meetings called "mingas." Communal work for any particular [782] individual is truly loaned labor, with obligatory recompense. The [273] beneficiary must feed his helpers, generally sacrificing a pig and preparing great quantities of chicha for the libations and nocturnal dances after the work. All adults must participate in working the Church lands, but each brings his own food.

241 Implements of cultivation are the digging stick, or macana, for 412 making holes for planting, machetes and axes for destroying vege- 407 tation, and picks and shovels for removing earth, except where re- 492 placed by plows pulled by animal traction.

Domesticated animals.—Domesticated animals include chickens, 231 turkeys, some pigs, dogs, and a few horses and cows. All but the [177] turkeys are of European origin. These animals are rarely sold or killed for food, except for feast days, magical ceremonies, meetings, [43] and visits of relatives, friends or distinguished White men. But [25] sometimes the Indians buy meat in the weekly market and hang it over the hearth, where it is preserved by the smoke.

574 A custom which has persisted since the beginning of the Colonial 431 Period is that of always giving a guest the "camarico" or "cariño" (affection), a present varying from an egg to a chicken, together with some potatoes, vegetables, and coffee beans.

262 Formerly, meat was obtained from wild rather than domesticated 136 animals—boars (zaínos), guaras, guatines, birds, and guinea pigs, the 231 last being true domesticated animals kept in some numbers in the native houses.

252 **Food preparation.**—Food was cooked in pottery ollas, but metal and [415] enamel ware is now often used. The *Páez* make "mute," a soup of [177] boiled maize, cabbage, squash, and potatoes, and "cocido," a soup

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Moguex

of manioc, arracacha, potatoes, beans, sweet maize, and pieces of meat. Meat is sometimes roasted. Maize, the staple, is made into tortillas or soup, or is roasted on the ear. Coffee, much of which is consumed, is roasted in a pottery vessel, ground, and made into an infusion sweetened with coarse sugar.

Kitchen utensils include pottery ollas and vessels, and a footless elliptical stone metate with a central concavity, which lies directly on the floor or is supported on sticks driven in the soil. Meat is kept smoked over the fireplace, and other food is stored on shelves of cane woven into the roof sticks or in hanging hemp bags or gourds. Each gourd has a broad half-gourd suspended above it, open side down, so that a rat descending from above slides off the gourd onto the floor.

The first daily meal is taken at daybreak and consists of "mute." There is no noonday meal, but the evening repast resembles breakfast. Between meals, the Indians chew coca two or three times to sustain their strength and allay hunger. For refreshment and stimulation, they drink guarapo, carrying it to work in gourds.

They cultivate pepper (ají) for a condiment, but purchase salt in the weekly market. The latter is so scarce that instead of mixing it with food they pass a lump around, each person licking it. Before the Conquest, three salt deposits were exploited in this territory, the most important being that near the modern municipality of Belalcázar or Páez. Here the local chief had the salt water boiled down to obtain blocks of salt, which he traded with other tribes for diverse products, or with which he bought help in his wars against the neighboring *Pijao*. Sometimes he permitted other *Páez* to exploit the deposit. Near the present-day Indian center of Ricaurte on the Ullucos River is another salt works that was much used in ancient times, but today is abandoned. Another source of salt was at Huila, where, during the Conquest, the Indians ambushed the Spaniards who sought it, and killed their horses.

HOUSES AND VILLAGES

Each *Páez* and *Moguex* family has its own house, located on a point or flat place in the mountains some distance from its neighbors. The aboriginal house seems to have been rectangular, which still is the only form. It was so lightly constructed of cane and sticks with thatched roof that the Spanish soldiers during the foundation of San Vicente de Páez "carried some Indian houses to their barracks because they were small and suited to it" (Aguado, 1931, vol. 3, book 16, ch. 9). Some distance from the dwelling, they always built a small woman's house. Under Spanish influence, some houses were divided into rooms, and built more solidly of "bahareque" construction, i. e., walls consisting of two faces of sticks with mud and rocks between (pl. 185).